

El-Phoenician

RESTAURANT

Appetizers

1. Yoghurt (Labne) fresh homemade yoghurt 9
2. Chick pea (Homous) a puree of chick peas blended with tahina and lemon juice 11
3. Eggplant (Baba Ganouje) smoky chargrilled eggplant blended with tahina, and lemon juice 13
4. Mixed Dips labne, homous and baba ganouje 26

All dips served with a drizzle of olive oil

5. Mixed leaf salad – tossed in a lemon and olive oil dressing 11
6. Tabouli finely chopped parsley, tomato, shallots and crushed wheat.
Mixed with lemon juice and olive oil 17
7. Garden salad (Fatoush) tomatoes, cucumbers, lettuce, radish, parsley, onion and mint.
Tossed with grilled bread. In a lemon and olive oil dressing 19
8. Mixed marinated pickles (Kabees) a plate of kalamata olives, turnips, green olives,
pickled cucumbers and chillies 19

Mezza

9. Spicy aged cheese in herbs (Shankleesh) on a bed of lettuce, diced tomato, shallots and drizzled
with olive oil 12
10. Feta served on a bed of lettuce with diced tomato, drizzled with olive oil 13
11. Haloumi strips of haloumi served on a bed of lettuce 18
12. Loubyeh (Sautéed green beans) cooked and simmered with our favourite spices
and a tomato jus. 17
13. Potato coriander (Batata b-kizibra) diced potatoes fried and tossed in a fresh
coriander dressing 12
14. Cauliflower (Arnabeet) crisp fried cauliflower served with pickles and tahina sauce 14
15. Vine leaves (Warak'aresh) vine leaf rolls filled with rice. Made with our favourite herbs,
spices and cooked in a pot. 19
16. Chick pea croquettes (falafel) mixture of chick peas, broad beans, onion, garlic, herbs and spices.
Served with mixed pickles and tahina sauce 18
17. Spinach pastries (spenieh) sautéed spinach, onion and ricotta filling wrapped in a fine pastry 12/22

Meat and poultry

18. Minced lamb shells (Kibbi Mikliyah) minced tender lamb and crushed wheat shells,
filled with lamb, pine nuts, onion and lightly fried 14/24
19. Lamb pastry (Sambousik) minced lamb, pine nuts and onion wrapped in fine pastry.
Lightly fried 14/24
20. Marinated lamb (Kibbi Nayeh) (On availability) raw tender lamb and crushed wheat.
Served with onion rings, mint, chillies and olive oil in the side 22
21. Sausages (Makanek) spicy sausages with a hint of lemon juice 18
22. Chicken wings (Jawaneh) marinated in lemon, garlic and olive oil 24

Shawarma

23. Lamb marinated in oil, black pepper, nutmeg, mixed herbs and a touch of wine.
Served with a side of mixed pickles and tahina sauce 30
24. Chicken marinated in nutmeg, yogurt, served with a side of mixed pickles and garlic. 28
25. Combination chicken and lamb shawarma topped with tomatoes and oregano.
Served with mixed pickles and tahina sauce 30

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Traditional Grills

(served on skewers with grilled vegetables and potato coriander)

26. Minced lamb (Kafta) premium lamb mince mixed with parsley, herbs and onions	30
27. Lamb (Shish kebab) marinated in our favourite spices-vinegar and a touch of wine	36
28. Chicken (Shish tawouk) chicken marinated with our favourite spices -tomato puree, a hint of garlic and a touch of wine	35
29. Quail marinated in garlic, mixed herbs, lemon and olive oil	36

Seafood

30. Oysters Natural	16/30
Kilpatrick	18/32
31. Salt and pepper Squid lightly fried, served on a bed of rocket with lemon wedges and aioli sauce	22
32. Sizzling prawns served in a hot pot, simmered in a tomato jus	24
33. White bait crisp fried and served with lemon wedges and tahina sauce	19
34. Chilli fish (Samke harrah) pan fried fish fillets marinated in chilli and spices served with tahina sauce, pine nuts, shallots and diced tomato	28
35. King prawns -chilli or garlic, marinated in a lemon butter sauce	38

Platters

(Minimum 2 people)

36. Vegetarian mixed dips, tabouli, mixed pickles, potato coriander, sautéed green beans, fried cauliflower, falafel and spinach pastries	33p/p
37. Meat & Poultry mixed dips, tabouli, mixed pickles, potato coriander, sausages, chicken wings, minced lamb, skewered chicken and skewered lamb	45 p/p
38. Combination mixed dips, mixed leaf salad, mixed pickles, potato coriander, skewered chicken, skewered lamb, natural oysters, salt & pepper squid, king garlic prawns, served with garlic and aioli Sauce	55p/p

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Banquets

(Minimum 4 people)

39. Roche

A light mezza menu or the banquet suitable for meat lovers

Feta served on a bed of lettuce with diced tomato, drizzled with extra virgin olive oil

Bread Fresh and fried bread

Mixed marinated pickles (Kabees) a plate of kalamata olives, turnips, green olives, pickled cucumbers, eggplant and chillies

Chick pea (Homous) a puree of chick peas blended with tahina and lemon

Eggplant (Baba Ganouje) smoky chargrilled eggplant blended with tahina, and lemon juice

Yoghurt (labne) fresh homemade yoghurt

Tabouli finely chopped parsley, tomato, shallots and crushed wheat. Mixed with lemon juice and olive oil

Mixed leaf salad Tossed in a lemon and olive oil dressing

Chicken wings (Jawaheh) marinated in lemon, garlic and olive oil

Skewered minced lamb (Kafta) premium lamb mince mixed with parsley, herbs and onion

Skewered chicken (Shish tawouk) marinated with our favourite spices-tomato puree, a hint of garlic and a touch of wine

Skewered lamb (Shish kebab) marinated with our favourite spices-vinegar and a touch of wine

Potato coriander (Batata b-kizibra) diced potatoes fried and tossed in a fresh coriander dressing

46p/p

40. El-Phoenician Banquet

The most popular banquet on our menu. An array of our entire favourite traditional and modern dishes.

Feta served on a bed of lettuce with diced tomato. Drizzled with olive oil

Bread fresh and fried bread

Mixed marinated Pickles (Kabees) a plate of kalamata olives, turnips, green olives, pickled cucumbers, eggplant and chillies

Chick pea (Homous) a puree of chick peas blended with tahina and lemon juice

Eggplant (Baba Ganouje) smoky chargrilled eggplant blended with tahina, and lemon juice

Yoghurt (labne) fresh homemade yoghurt

Tabouli finely chopped parsley, tomato, shallots and crushed wheat.

Mixed with lemon juice and olive oil

Mixed leaf salad Tossed in a lemon and olive oil dressing

Chick pea croquettes (falafel) mixture of chick peas, broad beans, onion, garlic, herbs and spices. Served with tahina sauce and mixed pickles

Lamb pastry (Sambousik) minced lamb, pine nuts and onion wrapped in fine pastry. Lightly fried

Cauliflower (Arnabeet) crisp fried cauliflower served with tahina sauce and pickles

Skewered chicken (Shish tawouk) marinated with our favourite spices-vinegar and a touch of wine

Skewered lamb (Shish kebab) marinated with our favourite spices-vinegar and a touch of wine

Potato coriander (Batata b-kizibra) diced potatoes fried and tossed in a fresh coriander dressing

49 p/p

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41. Byblos Banquet

The ultimate banquet. A complete degustation of traditional cuisine, grills and delectable seafood.

Feta served on a bed of lettuce with diced tomato. Drizzled with olive oil

Bread Fresh and fried bread

Mixed marinated Pickles (Kabees) a plate of kalamata olives, turnips, green olives pickled cucumbers, eggplant and chillies

Chick pea (Homous) a puree of chick peas blended with tahina and lemon juice

Eggplant (Baba Ganouje) smoky chargrilled eggplant blended with tahina, and lemon juice

Yoghurt (labne) fresh homemade yoghurt

Tabouli parsley, tomato, shallots, crushed wheat, mint, lemon juice and olive oil

Mixed leaf salad tossed in a lemon and olive oil dressing

Lamb pastry (Sambousik) minced lamb, pine nuts and onion wrapped in fine pastry. Lightly fried

Oysters (Natural)

Salt and pepper squid lightly fried and served with lemon wedges on a bed of rocket with aioli sauce

White bait crisp fried and served with lemon wedges and tahina sauce

King prawns chilli or garlic, marinated with a lemon butter sauce

Skewered chicken (Shish tawouk) marinated with our favourite spices-tomato puree, a hint of garlic and a touch of wine

Skewered lamb (Shish kebab) marinated with our favourite spices-vinegar and a touch of wine

Potato coriander (Batata b-kizibra) diced potatoes fried and tossed in a fresh coriander dressing

\$65p/p